

*Sub B4*

31. (New) The method of claim 30 wherein said polydextrose is added in an amount of from about 2 percent to about 3 percent by flour weight.

32. (New) The method of claim 30 wherein said baked product is a bread.

*Sub F3*

33. (New) The method of claim 32 wherein said dough is prepared by means of a process selected from the group consisting of straight dough processes, sour dough processes, Chorleywood bread processes, and sponge and dough processes.

34. (New) The method of claim 30 wherein said baked product is a sweet baked product containing sweeteners or sweetening agents.

35. (New) The method of claim 34 wherein said sweetening agents include intense sweeteners.

*Sub F4*

36. (New) The method of claim 30 wherein said dough further includes fiber.

37. (New) The method of claim 30 wherein said dough further includes one or more enzymes with anti-staling properties.

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*F4*  
38. (New) The method of claim 37 wherein said enzymes  
are taken from the group consisting of amylase, pullulanase,  
amyloglucosidase, pentosanase, xylanase, and maltogenic x-  
amylase.

*Sub B2>*  
39. (New) A method of making a baked product having  
improved anti-staling properties, the method comprising the  
steps of:

forming a dough by combining flour, yeast, water, fiber,  
and polydextrose in an amount from about 1 percent to about 5  
percent by flour weight, wherein said polydextrose and fiber are  
present in a ratio from about 1:1 to about 5:1; and  
baking the dough.

40. (New) The method of claim 39 wherein said  
polydextrose is added in an amount of from about 2 percent to  
about 3 percent by flour weight.

41. (New) The method of claim 39 wherein said baked  
product is a bread.

*5bFS*  
42. (New) The method of claim 41 wherein said dough is  
prepared by means of a process selected from the group  
consisting of straight dough processes, sour dough processes,  
Chorleywood bread processes, and sponge and dough processes.

*Sub B3>*

43. (New) The method of claim 39 wherein said baked product is a sweet baked product containing sweeteners or sweetening agents.

44. (New) The method of claim 43 wherein said sweetening agents include intense sweeteners.

*Sub B4*

45. (New) The method of claim 39 wherein said dough further includes an anti-staling agent, *selected*, *taken* from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and datem.

46. (New) The method of claim 39 wherein said dough includes one or more enzymes with anti-staling properties.

47. (New) The method of claim 46 wherein said enzymes are *selected*, *taken* from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic x-amylase.

*Sub B4>*

48. (New) A dough used for making a baked product, the dough comprising: *cancel* *bread* flour, yeast, water, *fiber and* polydextrose, in an amount of about 1 percent to about 5 percent by flour weight, and glycerol monostearate in an amount of about 0.1 percent to about 1 percent by flour weight.

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49. (New) The dough of claim 48 wherein said polydextrose is present at a level of between about 2 percent and about 3 percent by flour weight.

*Sub 50*

50. (New) The dough of claim 48 which further including fiber.

51. (New) The dough of claim 48 wherein said baked product is a bread.

52. (New) The dough of claim 48 wherein said baked product is a sweet baked product containing sweeteners or sweetening agents.

53. (New) The method of claim 52 wherein said sweetening agents include intense sweeteners.

54. (New) The dough of claim 48 further including one or more enzymes with anti-staling properties.

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55. (New) The dough of claim 54 wherein said enzymes *selected* are taken from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic x-amylase.

*sub B5* > 56. (New) A dough used for making a baked product, the dough comprising:

flour, yeast, water, fiber, and polydextrose in an amount from about 1 percent to about 5 percent by flour weight, wherein said polydextrose and fiber are present in a ratio from about 1:1 to about 5:1.

*W* 57. (New) The dough of claim 56 wherein said polydextrose is present in a level of between from about 2 percent to about 3 percent by flour weight.

58. (New) The dough of claim 56 wherein said baked product is a bread.

59. (New) The dough of claim 56 wherein said baked product is a sweet baked product containing sweeteners or sweetening agents.

60. (New) The dough of claim 59 wherein said sweetening agents include intense sweeteners.

*3bF1* 61. (New) The method of claim 56 wherein said dough further includes an anti-staling agent ~~taken~~ <sup>selected</sup> from the group consisting of glycerol monostearate, mono-diglycerides, sodium stearyl lactylate and datem.

*62 P1*  
62 (New) The method of claim 56 wherein said dough includes one or more enzymes with anti-staling properties.

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63. (New) The method of claim 62 wherein said enzymes are ~~taken~~ *selected* from the group consisting of amylase, pullulanase, amyloglucosidase, pentosanase, xylanase, and maltogenic x-amylase.

REMARKS

The Applicant's representative and the inventor have carefully reviewed the Office Action and appreciate the care and attention paid by the Examiner to the application.

The Applicant has prepared formal drawings and submits copies of the formal drawings to the Examiner for approval.

An abstract has been provided on a separate sheet as requested by the Examiner in Item 2 of the Action and as required by 37 C.F.R. § 1.72(b).

The specification has been amended to provide the full chemical name for "datem" as this term appears in the claims. The specification has also been amended to correct a clerical error on page 10.

Claims 1-29 have been cancelled and replaced by new claims 30-63.

The Applicant's representative has noted the objections raised to the original claims in Item 3 of the Office Action and submits that new claims 30-63 do not contain any of the